



---

## VINO SANTO DI MONTEPULCIANO D.O.C.

**Classification:** Vin Santo di Montepulciano DOC

**Variety:** Malvasia; Pulcinculo; Trebbiano

**Vinification and Maturing:** the best white grapes varieties are handpicked and left to dry until the beginning of February. The storing and aging for a few years takes place in small oak barrels, no larger than 100 liters.

The wine is kept in the unique "Vinsantaia".

**Organoleptic characteristics:** it is amber in color, the aroma is intense with notes of ripe fruit and it is full bodied, velvety and mouth-filling on the palate.

**Serve with:** dry pastries.